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U. S. DEPARTMENT OF AGRICULTURE  
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(FOR BROADCAST USE ONLY)

Subject: "Building a Fire-Prevention Camp Fire," Information from the Forest Service and the Bureau of Home Economics, U. S. Department of Agriculture.

Good morning, everyone!

This is the time of year I yearn for forest life. I'm yearning in due and regular form this morning. Now, when I think of camping in the forests I think first of all about the strange kinds of housekeeping chores you have to do in a camp. And then I think about a talk I once had with a forest ranger on one of the National Forests. He told me how to build a camp fire that would make both his job and mine easier.

My ranger friend lounged up to our big camp fire the first evening we were incamp. He watched the fire cooking both me and the food. Finally he spoke up. "Ma'am," he said, "Ma'am, I believe I can tell you how to make my job and your job easier."

I gave him sort of an absent-minded answer, "How's that?"

But he brought me to attention. "You're a tenderfoot crew here," he said. "Nothing to be ashamed of. But tenderfeet in the woods have their own troubles and worry the rangers because they don't know how to build a camp fire."

I saw what he was driving at, and I told him so. Probably tenderfeet by carelessness or ignorance cause a lot of forest fires. And besides that their camp fires are hard to cook on. My fire was a living example.

He said I was right. He told me that in the last year for which the Forest Service has records, the officers have traced more than 5 thousand forest fires to careless campers. Of course careless campers probably set many other fires that the officers couldn't trace directly to them.

After telling me that, the ranger went on:

"Really a good many of those tenderfoot campers who caused forest fires went to more trouble than they would have if they had built safe camp fires. The safe camp fire is also the easiest camp fire to cook on."

After that, of course, I asked the ranger how a woodsman builds a fire that's safe and also efficient. Here's what he told me:



"Well, ma'am, first of all, I better tell you where a woodsman doesn't build a fire. A woodsman doesn't build a fire where it's likely to spread. He doesn't build a fire in dry grass; on ground covered with dry leaves or pine needles; in shrubbery; or against a dead log that may smoulder away after he leaves and finally start a disastrous forest fire.

"The good woodsman never chooses one of those places to start a camp fire. He chooses a safe place. Then he starts a small fire with a few dry leaves and dead twigs. If the woods are wet he gets the starting fuel by chopping off the surface of a dead log and using the dry wood beneath. As the fire grows from its little start and gets to the point where it will kindle bigger sticks promptly, the woodsman puts on the bigger sticks. So he builds up an efficient, cheerful camp fire; not a bonfire. He waits until the fire goes down to a bed of hot coals before he starts cooking. You see, ma'am, he aims to cook only the food.

"Maybe I better tell you again that no woodsman builds a fire against a dead stump or a log that may hold fire when he's through with it. No sir. That's dangerous. The woodsman scrapes away the dry grass, needles, or leaves within five feet or so of the fireplace. Sometimes he'll go even further and dig a shallow pit for the fire.

"And above all, ma'am," said the Ranger, "the woodsman puts out his fire when he leaves. He pours water on the embers and stirs them until he's sure no spark can rise. Then, just to be safe, he tosses a few shovelfuls of dirt or sand on the dead embers."

Well, that's what the forest ranger told me about building and putting out camp fires. While we're on the subject, let me also tell you what he told me about the Forest Service rules and regulations for keeping camp sites sanitary so that everyone can enjoy them as much as the first fellow who visits them each season.

"All we ask," the forest ranger told me, "all we ask is that you keep your camp in a sanitary condition, leave it in good order, and don't pollute the streams. At a good many camp sites on the national forests, you'll find tools to use in keeping the camp clean and in covering the camp fire before leaving.

"We ask that you use these tools to keep the camp clean, and that you also burn all your kitchen refuse. I mean burn everything. Coffee grounds, parings, bones, meat, even old tin cans. You know, if you throw out dirty tin cans, you'll attract flies. If you burn them and the other refuse the flies can't find food at your camp site and won't hang around it. If for some reason you can't burn your kitchen refuse, bury it. Bury it good and deep."

Well, that's all I have time to give you of my forest ranger friend's interesting directions for safety and comfort of tenderfoot campers on the National Forests. We'll have to leave the forests and see what the menu specialists suggests for dinner.

She tells us that even in hot weather one warm dish makes the meal better. So today she offers a menu for a July hot and cold meal. This meal is inexpensive and easy to prepare.





First, cream of fresh asparagus soup. That's the hot dish. Second, Jellied salmon with cucumber sauce. That's the cold dish. Then, biscuits, preferably hot. And a cherry tart to top the meal off.

Once more, I'll repeat that menu. Cream of fresh asparagus soup; Jellied salmon with cucumber sauce; Biscuits; and Cherry tart.

I suffer pains whenever I see anyone throw away the tough ends of asparagus stalks, because I know how much good food and how much flavor he is wasting. Save the tough ends you cut off asparagus stalks. Cook them. Then make a puree by pressing these cooked ends through a sieve. Combine the asparagus puree with cream sauce. Season it well -- and there's your cream of asparagus soup.

Now I have another new recipe for you. It's a recipe for jellied salmon with cucumber sauce. While you're getting your pencils, let me tell you that it's one of the nicest main dishes I know for summer meals. Jellied salmon with cucumber sauce is delicious, it's cool, it looks attractive and it costs very little. You can make it the night before or in the cool of the early morning, and put it away in the refrigerator to chill and set until you are ready to serve it.

How **do** you **mold** the jellied salmon? Well, either in a loaf mold, or in a plain round mold to go on a round platter, or in individual molds. And you can garnish it with lettuce or watercress or any other crisp salad green.

Ten ingredients for jellied salmon

1 pound can of salmon	2 eggs, beaten
1-1/2 tablespoons of gelatin	3/4 cup of milk
1 teaspoon of salt	1/4 cup of vinegar
1 tablespoon of sugar	2 tablespoons of butter, and
A dash of cayenne	A dash of tabasco sauce

Once more. (Repeat.)

Drain and remove the skin and bones from the salmon. Cut the salmon into small pieces. Soften the gelatin in cold water. Mix the dry ingredients. Add the eggs, vinegar, and milk. Cook in a double boiler, stirring constantly until the mixture thickens. Remove from the fire. Add the butter, and gelatin and stir until the gelatin has dissolved. Chill. When the mixture is semi-solid, stir in the salmon and tabasco sauce. Pour into a wet mold, and when set serve with cucumber sauce.

Now to make the cucumber sauce, you'll need four ingredients.

1 cup whipping cream	1/2 teaspoon salt
1 tablespoon vinegar	1 large cucumber

I'll repeat those four. (Repeat).

Beat the cream until stiff, add the vinegar and salt. Pare the cucumber, and chop it very fine. Put the chopped cucumber in a piece of cheese-cloth and squeeze out some of the juice. Add the drained cucumber to the cream. Serve over the salmon mold.

